



New Year's Eve Dinner Featuring Trinitas Cellars

Monday, December 31, 2018

Estate Cave | 6 p.m. – Reception | 7 p.m. – Dinner

\$279/Adults | 21 and over only please.

Includes complimentary admission to our after-party.

RECEPTION

Lamb Tartare

Roasted Garlic | Cornichon | Quail Egg

Mini Beef Wellington

Sauce Béarnaise

Herbed Goat Cheese & Tomato Tart

Micro Basil & Tenbrink Olive Oil

House Made Snow Crab Cakes

Sriracha Aioli | Chive

AMUSE

Ahi Tuna Carpaccio

White Soy Aioli | Red Chile Oil | Micro Cilantro

FIRST COURSE

Celeriac Parsnip Bisque

Baby Scallop | Candied Pancetta | Micro Thyme

SECOND COURSE

Butter Poached Lobster Tail

Caviar Mousse | Caramelized Baby Turnip
Frisée | Blood Orange

THIRD COURSE

Snake River Farm Wagyu New York

Black Truffle Whipped Potato | Heirloom Beet | Taro Crisp
Trinitas Cabernet Bordelaise

DESSERT

Spiced Poached Pear

Orange Creme Anglaise & Gingerbread Cake



TRINITAS
CELLARS